



HOTEL OVERVIEW

Location

• The Holman Grand Hotel and Redwater Rustic Grille are located in the heart of historic downtown Charlottetown, directly across from the Province House and Confederation Centre of the Arts and with immediate access to the Shops of The Confederation Court Mall.

Accommodations

- Charlottetown's premier boutique experience, constructed in 2011
- 80 Smoke-Free guest rooms featuring hardwood floors
- Writing desk with complimentary wired or wireless Eastlink internet
- 42" Flat screen televisions
- Private Voicemail box
- In-room phone, fridge, and Keurig coffee maker with complimentary coffee and teas, microwaves in suites
- Complimentary local Newspapers at the Front Desk
- Indoor heated pool & hot tub, exercise room with cardio equipment and free weights as well as complimentary access to the Atlantic Fitness Centre's Downtown location
- Spa inspired bathrooms with Aveda amenities

Meeting Facilities/ Catering

- 4 Meeting rooms
- 10th Floor Penthouse with wrap around terrace and awe-inspiring views
- 3,000 Sq. ft. of meeting space
- Catering provided by the award-winning Redwater Rustic Grille team

Facilities/Services

- In-room dinning
- Valet parking
- Business Center
- Check-in 4:00pm / check-out 12:00pm
- Same-day dry cleaning
- Redwater Rustic Grille located in the main lobby
- Grand Senses Spa, an Aveda Concept, located in The Confederation Court Mall

All menu prices subject to a 18% gratuity and standard HST, unless otherwise noted. Prices Subject to change 90 days from creation date.





Catering Essentials

<u>Beverages</u>

•	Coffee & tea service	3.00 person
•	Bottled Water	3.25* each
•	Fiji Still & San Pellegrino Sparkling Water	4.50* each
•	Assorted Fruit Juices	4.25* each
•	Assorted Canned Soft Drinks	3.25* each

Small Bites

•	Assorted Homemade Muffins	31.00 doz
•	Cinnamon Rolls	31.00 doz
•	Fresh Baked Cookies	25.00 doz
•	Market Whole Fruit	25.00 doz
•	Season Sliced Fruit & Berries with Yogurt Dip	7.00 person
•	Individual Yogurts	3.25* each
•	Assorted Granola Bars	3.25* each
•	Bagels with Creamery Butter & Assorted Cream Cheeses	5.00 person
•	Assorted Cereals	6.00 person

^{*}charged on consumption

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Breaks

Refresh 15.00|person

- Seasonal Fruit with Yogurt Dip
- Assorted Fruit Juices
- Herbal Teas

From The Bakery 12.00|person

- Assorted Homemade Muffins
- Seasonal Fruit
- Coffee & Tea

<u>Classic Coffee Break</u> 6.00|person

- Assorted Homemade Muffins
- Coffee & Tea

Coffee & Pastries 15.00|person

- Cinnamon Rolls
- Cookies
- Coffee & Tea

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Breakfast Buffets

(Minimum of 15 people)

All Served with Coffee & Tea

Farmers Market 25.00 | person*

- Scrambled Eggs
- Redskin Potato Hashbrowns
- Bacon
- Farmers Sausages
- Toast
- Jams & Creamery Butter
- Assorted Fruit Juices
- Coffee & Teas

Montreal Morning

- Assorted Bagels
- Herbed Cream Cheese
- Smoked Salmon with Capers & Pickled Red Onions
- Potted Preserves & Creamery Butter
- Assorted Fruit Juices
- Coffee & Teas

Urban Organic 20.00 | person*

- Seasonal Fruit with Yogurt Dip
- Granola
- **Assorted Fruit Juices**
- Coffee & Herbal Teas

*A surcharge of \$5.00 per person will be added for groups with fewer than 15 people

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123 Grafton Street, Charlottetown, Prince Edward Island | 902.367.7777 | theholmangrand.com

25.00 | person*





Sandwiches

22.00 | Person*

Assorted Homemade Sandwiches on a Variety of Breads

(Choice of Two Salads)

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	Mixed Seasonal Greens with Maple Balsamic Vinaigrette Baby Spinach with Candied Pecans & Apple Vinaigrette		Coleslaw with Bacon Vinaigrette Pasta Salad with Charred Tomato Vinaigrette Couscous Salad with Feta, Cucumber,		
	Potato Salad with Bacon, Green Onion, and Sour Cream		Olives, and Balsamic Vinaigrette		
	(Choice of One So	up)			
	Fire Roasted Tomato & Corn Soup Bacon & Corn Chowder		Chefs Selection of Daily Soup		
	Served with Seasonal Fruit, Just Baked Cookies, Coffee/Decaf, and Tea				
Gluten Free and Vegetarian Options Available Upon Request					

*All Sandwich Buffets charged at a minimum of 15 persons. Have less than 15 people? We would be happy to serve you in the Redwater Rustic Grille!

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Buffets

(Minimum of 20 People)

50.00 | Person*

Entrées (Choice of Two of the Following)		g)		
	Bourbon Smoked Ribs Herb Roasted Chicken Supreme		Bacon Wrapped Meatloaf Atlantic Salmon with Tarragon Cream Sauce	
Salads	(Choice of Two of the Foll	owir	ng)	
	Mixed Seasonal Greens with Maple Balsamic Vinaigrette Baby Spinach with Candied Pecans & Apple Vinaigrette Potato Salad with Bacon, Green Onion, and Sour Cream		Coleslaw with Bacon Vinaigrette Pasta Salad with Charred Tomato Vinaigrette Couscous Salad	
Soups (Choice of One of the Following)		g)		
□ □ <u>Sides</u>	Fire Roasted Tomato & Corn Soup Bacon & Corn Chowder		Chefs Selection of Daily Soup	
	(Pick One)		(Pick One)	
	☐ Basmati Rice Pilaf☐ Garlic Mashed Potato☐ Roasted Red Potato		☐ Steamed Broccoli☐ Roasted Carrots with Honey & Thyme☐ Beets with Caraway	
	All Served with Seasonal Fruit, Assorted Desserts, Coffee/Decaf & Tea Gluten Free and Vegetarian Options Available upon Request			

*A surcharge of 5.00 per person is added for groups with fewer than 20 people

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Sandwich & Buffet Add-Ons

Island Seafood Chowder	10.00 Person
Roasted Red Potato with Brown Butter and Sage	7.00 Person
Yukon Gold Mashed Potato with Roasted Garlic and Thyme	7.00 Person
Roasted Beets with Sea Salt, Caraway, and Honey	7.00 Person
Seasonal Vegetable	6.00 Person
Beer Battered French Fries with Sea Salt	6.00 Person
Carrots with Shallots and Thyme	5.00 Person
Lemon Scented Basmati Rice	6.00 Person

East Coast Kitchen Party Buffet

(Minimum 20 persons, Seasonal)

Market Price | Person*

- Steamed Lobsters (one 1 ¼ 1 ½ lb per person)
- PEI Mussels
- Island Seafood Chowder
- Redskin Potato Salad with Lemon Chive Cream
- Mixed Seasonal Greens with Sun Ripe Tomatoes & Maple Basil Dressing
- Artisan Bread & Rolls with Sweet Creamery Butter

Served with Seasonal Fruit, Assorted Desserts, Coffee/Decaf, and Tea

Gluten Free Options Available Upon Request

*East Coast Kitchen Party Buffet charged at a minimum of 20 persons

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Design Your Own Plated Dinner

Entrées (Choose One of the	(Choose One of the Following)		
 □ Rotisserie Quarter Chicken Breast with Maple Chipotle BBQ Sauce □ Seafood Duo. Shrimp & Scallops with Garlic Chilli Butter Sauce □ Pan Seared Salmon with Smoked Maple Glaze □ 6 oz Tenderloin with Ancho BBQ Sauce □ 12 oz Prime Rib with Brandy Green Peppercorn Sauce 		33.00/50.00 Person* 35.00/50.00 Person* 40.00/55.00 Person* 42.00/60.00 Person* 45.00/65.00 Person*	
Appetizers (Choose One of the	Following)		
 Mixed Seasonal Greens with Maple Balsamic Vinaigrette Baby Spinach with Candied Pecans & Apple Vinaigrette 	☐ Bacon & Corn	omato & Corn Soup Chowder on of Daily Soup	
<u>Vegetables</u> (Choose One of the	e Following)		
☐ Roasted Beets with Sea Salt, Caraway &☐ Honey☐ Seasonal Vegetable		□ Carrots with Shallots & Thyme□ Charred Squash with Cinnamon CiderButter	
Starch (Choose One of the Following)			
☐ Yukon Gold Mashed Potato with Roasted Garlic and Thyme☐ Roasted Red Potato with Brown Butter & Sage	☐ Salt Baked Fin Herbs ☐ Roasted Swee	gerling Potato with Fresh t Potato	
<u>Dessert</u> (Choose One of the Following)			
 □ Seasonal Crème Brulée □ Sticky Toffee Pudding with Bourbon Cream Gluten Free and Vegetarian Option 	☐ Chef's Daily Se		

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Reception Features

Hot Hors D 'Oeuvres

•	Sweet & Spicy Pork Skewers	30.00 doz
•	Crab Stuffed Mushroom	28.00 doz
•	Mini Margarita Lime Chicken Wonton Tacos	24.00 doz
•	Pan Seared Prawns with White Wine Chili Butter	52.50 doz
•	Meatballs with Ancho BBQ Sauce	26.00 doz
•	Bacon Wrapped Scallops	30.00 doz
•	Smoked Beef Tenderloin	52.50 doz
•	Thai Chicken Sate	24.00 ea
•	Roasted Red Pepper Dip	18.00 ea
•	Maple Chipotle BBQ Flatbread	17.00 ea
•	Margherita & Basil Flatbread	17.00 ea
•	The Islander Flatbread	17.00 ea

Cold Hors D 'Oeuvres

•	Bocconcini Tomato Skewers	24.00 doz
•	Smoked Salmon Crostini	32.00 doz
•	Jumbo Shrimp with Citrus & Charred Tomato Cocktail Sauce	48.00 doz
•	PEI Oysters with Chefs Selection Mignonette	36.00 doz
•	Grape Tomato Bruschetta	24.00 doz
•	Lobster Wonton Tacos	Market Price doz
•	Prosciutto & Goat Cheese Crostini	30.00 doz
•	Redwater Shrimp Cocktail	28.00 doz

Stationed Reception

•	Fresh Vegetable Crudités with Lime Ancho Dip	8.00 Person
•	Antipasto Board with Cured Meats, Olives & Grilled Vegetables	20.00 Person
•	Imported & Domestic Cheeses with Crackers, Fruit & PEI Honey	20.00 Person
•	Smoked Brie with Blueberry Shallot Compote	15.00 Brie
•	Pre-Shucked PEI Oysters with Chefs Selection Mignonette	350.00 100 Oysters
•	PEI Oyster Station with Chefs Selection Mignonette	500.00 100 Oysters
•	Steamed PEI Mussels in White Wine and Garlic	100.00 10 Pounds

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Wine List

Sparkling & Champagne

•	Sartori Prosecco, Cava, Venetto, Italy	48.00 bottle
•	Pierre Sparr, Brut Reserve, Cremant D' Alsace, France	62.00 bottle
•	Mumm's, Brut Champagne, Champagne, France	73.00 bottle
•	Bollinger Special Cuvee, Brut Champagne, Champagne, France	160.00 bottle

White Wine

•	Mezzacorona, <i>Pinot Grigio</i> , Friuli, Italy	40.00 bottle
•	Matos Vineyard, Chardonnay, St.Chaterine's, PEI, Canada	43.00 bottle
•	Don David, Torrontés, Cafayate Valley, Chile	50.00 bottle
•	Kim Crawford, Sauvignon Blanc, Marlborough, New Zealand	53.00 bottle

Red Wine

•	Matos Vineyard, Gamay-Noir, St. Catherine's, PEI, Canada	43.00 bottle
•	Trapiche Malbec, Mendoza, Argentina	47.00 bottle
•	Oyster Bay, Merlot, Marborough, New Zealand	52.00 bottle
•	Kim Crawford, Pinot Noir, Marlborough, New Zealand	59.00 bottle

^{*}Wine prices are per 750ml bottle. Should you have a preferred wine selection that does not appear on this list, please inquire about our selection of wines from the Redwater Rustic Grille.

Beverage List

5 oz
0 oz
5 355ml
5 500ml
5 355ml
5 5 oz
(

Liquor prices subject to change without notice. A labour charge of 25.00 per hour (minimum 3 hours) will apply if net sales of 400.00 are not met.

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CATERING OVERVIEW

Menu Selection

Menu selections should be discussed at a minimum three weeks prior to the start of your event. All menu prices quoted are for 90 days and are subject to change thereafter.

Buffet proteins are supplied at a 75% consumption rate. This means that for every 100 people, there will be 75 of each of the two proteins requested. We will be happy to supply 100% consumption – additional fees apply.

Our Catering Manager and Executive Chef would be pleased to work with you, should you prefer to customize a menu to suit your guests/tastes. Alternative meals are available for guest(s) with special dietary needs (vegetarian, allergies, etc.).

Guarantees

The Holman requires an approximate guest count 30 days prior to your event. The guaranteed number of guests must be received by us no later than 12:00pm, 3 business days prior to your function. The hotel reserves the right to provide an alternate room should the numbers change.

Credit & Deposits

The hotel reserves the right to request a \$500.00 non–refundable deposit at the time the contract is signed. If you would like to have your function invoiced please allow three weeks to process the credit application. Payment on all accounts is net 30 days.

Food & Beverage Services

To maintain our high standards and to comply with liability and license restrictions, The Holman Grand Hotel must provide all food & beverage items. The Holman Grand Hotel is responsible for upholding & administering the Liquor Laws of the Province of PEI. As such, the hotel reserves the right to refuse to serve any person or group that would result in the hotel being in conflict with the Liquor Laws. The Holman Grand Hotel reserves the right to terminate any event before its scheduled ending time for such reasons.

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Liability & Damages

The hotel reserves the right to inspect and control all private functions. The Holman Grand Hotel assumes no responsibility for personal property or equipment brought to the premises. Liability for any damages to the premises will be charged accordingly. The Holman Grand Hotel enforces a strict 100% non-smoking policy in all guest rooms, meeting spaces and patio areas. Convenors of the function are held responsible for other members of their group and are required to enforce the above mentioned policies.

Service Fees

A service fee of 5% is applied to all meeting room rentals in addition to applicable taxes. A gratuity of 18% is applied to all food and beverage items in addition to applicable taxes. A minimum three-hour labour charge of \$25.00 per hour applies to all bar services with revenues below \$400.00 prior to tax. A \$45.00 labour charge is applied to all hospitality suite set-ups. Ice and glasses are available at a cost of \$50 per delivery for groups of 25 persons or less and \$75 per delivery for groups of 25 to 40 persons. A \$150.00 labour charge is applied where beds are to be removed from guest rooms. All charges are subject to applicable tax.

Functions requiring complete set-up earlier than 2 hours prior to the event start time may be subject to an additional labour charge.

Audio Visual

The Holman Grand Hotel can arrange all your audio visual requirements to simplify your planning. All of our meeting spaces have sound systems and we do have a microphone and podium at no charge. Please see prices below for commonly requested items.

LCD Projector 180
6' Screen 30
Conference Phone 40
Flip Chart 15
Wireless Microphone 54

Management Right

The Holman Grand Hotel reserves the right to refuse or cancel any function deemed by the management to reflect poorly on the integrity or safety of its staff & other guests of the hotel.

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